







Appetisers


- Classic warm Boston lobster salad** 368
Pan-fried Boston lobster with garlic and shallots cooked in a spicy herb cocktail sauce, baby lettuce tossed in avocado vinaigrette
- Pan-fried duck foie gras with apple Yorkshire pudding**  308
onion marmalade, thyme reduction
- The famous Repulse Bay Caesar salad prepared at your table**   298
topped with your choice of shaved Parma ham, grilled prawns or warm home-smoked organic Irish salmon
- Marie's salad**   278
Mixed lettuce leaves, sautéed wild mushrooms, avocado, tomato and asparagus seasoned with a truffle and aged balsamic vinaigrette





Soups

- The Repulse Bay soup dégustation** 168
lobster bisque, truffle and wild mushroom cream soup, cream of green asparagus
- Traditional French onion soup**  148
baked with Gruyère croûtons
- Bisque of Boston lobster**  188
garnished with a lobster wonton
- Black truffle and wild mushroom cream soup**   188
with salsify and green asparagus

Please inform our staff if you have any food allergies and intolerances.



Pasta

- Lobster and homemade linguine**  408
with cèpe and morel bisque sauce
- Grilled scallops, cauliflower emulsion and black truffle oil** 368
garnished with homemade angel hair pasta and fresh herbs

 Vegetarian dishes  The Verandah's signature dishes  Natural meat
 **Seafood from sustainable sources, caught or farmed in an ecologically friendly way**


All prices in Hong Kong dollars and subject to 10% service charge.

From the Grill

Cedar River Farms Holstein Natural American Angus beef sirloin steak  (250g/portion)	538
Australian OBE organic Angus beef tenderloin  (150g/portion)	558
Grilled Dover sole (550g/portion)	728
Grilled Boston lobster with garlic and herb butter (650g/portion)	708







<i>Please choose two side dishes and one sauce to accompany your grilled dish</i>		
<i>Seasonal vegetables</i>	<i>Sautéed spinach and portobello tian</i>	<i>Green asparagus</i>
<i>Gratin potatoes</i>	<i>Mashed potatoes</i>	<i>English cut potato chips</i>
<i>Poached chateau potatoes</i>	<i>Baked macaroni cheese and cauliflower with black truffle</i>	
<i>The sauces</i>		
<i>Black truffle sauce</i>	<i>Wild mushroom sauce</i>	<i>Black pepper sauce</i>
<i>Espelette mustard sauce</i>	<i>Burnt butter lemon sauce</i>	<i>Tarragon mousseline sauce</i>
<i>Each additional side dish 80</i>		



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Main courses

- The Verandah seafood mixed grill**   608
Lobster medallion, organic Irish salmon, fish fillet, black mussels, king prawn and scallops on roasted ratte potatoes with green asparagus, tarragon mousseline sauce
- Slow-cooked hot smoked fillet of Tasmanian ocean trout**   508
with wilted baby vegetables, röesti potato, morel mushroom emulsion
- Slow-roasted free range baby rack of lamb from Hawke's Bay**  608
served with provençale vegetables and ratte potatoes lightly gratinated with escargot butter, rosemary jus
- The Repulse Bay vegetarian favourite**  358
Vegetable cutlets on wild rice served with cauliflower and chick pea aloo gobi curry sauce

The Classics

- Steak tartare**   428
ground raw lean of Australian OBE organic Angus beef tenderloin served with toasted bread, green salad and pommes paille
- Tournedos Rossini**   598
Australian OBE organic Angus beef tenderloin topped with pan-fried foie gras, black truffle sauce
- Roasted French baby chicken rubbed with a tarragon black truffle butter,**   458
flambéed with Cognac and carved at your table, accompanied with sautéed seasonal vegetables, roasted garlic and cheese mashed potatoes, pancetta and herb jus

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